



# ROBERT BOWEN

## 2014 Robert Bowen Mt Barker Cabernet Sauvignon

*"Although I have been crafting Mt Barker Cabernet Sauvignon since 1979, this is the first Robert Bowen Mt Barker Cabernet Sauvignon wine that I have crafted. My objective with this wine was to demonstrate in my own style the potential of Cabernet Sauvignon from the region. Making this wine was very rewarding and I am happy with the result!"*

*Robert Bowen*

### Vintage Conditions

In 2014 Mt Barker experienced a mild spring, followed by a warm, dry summer. Ideal ripening conditions with even day temperatures produced healthy canopies carrying medium yields. This vintage provided intense fruit flavours showing bright cassis and cigar box.

### Vineyard

The grapes for this wine were harvested off the Rocky Horror vineyard that is well named as the vineyard is planted on an extremely rocky slope. The vines on this vineyard struggle to grow many grapes and therefore crops are low but flavours are intense and the crop ripens fully in most years. The 2014 vintage was a warm one in Mt Barker and produced flavoursome grapes in an exceptional year.

### Winemaking Notes

The grapes were fermented in a small fermenter and hand plunged three times a day to extract soft tannins and wonderful fruit flavours. In tank Malo-lactic fermentation followed by aging in Fine French Oak, 45% New. The wine has been minimally handled to retain the integrity of fruit and the complexity that fine oak imparts. The characters of blackcurrants, cigar box and black olive are enhanced by the fine French Oak. On the palate it shows the same dusty fruit flavours, it is full flavoured, medium bodied and has a backbone of fine tannins with a long finish. Cellaring potential 7+ years

### Technical Analysis

Variety: Cabernet Sauvignon  
PH: 3.64 • TA: 6.2 • ALC: 14.0  
Oak: New and second year French oak  
Maturation: 14 months  
Production: Approximately 300 cases per annum  
Distribution: Private Buyers, Fine Dining Restaurants,  
Premium Wine Outlets

